AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

1. (Original) A compound of the formula I:

$$\begin{array}{c|c} CH_2 - CH - HN - CH_2 - C - (CHOH)_n - R \\ \mid & \mid & \mid \\ SH & COOH & O \end{array}$$

in which R is hydrogen when n=1-4, or methyl when n=0-3.

- 2. (Original) A method of preparing a compound according to claim 1, comprising the reaction of cysteine with a sugar in either aqueous solution or in a mixture of water and water-miscible solvents.
- 3. (Currently Amended) A method according to claim 2, in which the reaction is accelerated by heating , preferably to between 60° and 110°C.
- 4. (Currently Amended) A method according to claim 2, in which the reaction is carried out in the presence of a buffer having a pH of from 1-9, preferably of from 2-6.
- 5. (Original) A method of conferring a meaty flavour or aroma on a foodstuff, comprising the addition to the foodstuff before heating of a compound according to claim 1.
- 6. (Original) Use of a compound according to claim 1 to confer on a foodstuff a meaty flavour or aroma.
- 7. (New): A method according to claim 3, in which the reaction is accelerated by heating to a temperature between 60° and 100°C.

- 8. (New): A method according to claim 4, in which the buffer has a pH of from 2-6.
- 9. (New): A method according to claim 5, wherein the compound is added in a concentration ranging from 5 5000ppm by weight of foodstuff in consumable form.
- 10. (New): A method according to claim 5, wherein the compound is added in a concentration ranging from 200 2000ppm by weight of foodstuff in consumable form.